



ASCARONE

ORIGINALE

Wine Type:

Still dry red wine

Production Area:

Apulia region

Soil:

Well exposed, clayey and calcareous

Grapes:

Mainly Negramaro, in smaller parts Primitivo and Malvasia Nera

Harvest time:

At the begin of October

Winemaking notes:

Hand-harvest, traditional red vinification with the maceration on the skins to enhance the colour and aroma extraction at the temperature of 25° for 8 days.

Then wine aging in steel tank until the bottling

Fermentation:

Steel tanks at controlled temperature

Colour:

Deep red with purple hues

Bouquet:

Delicious fruity bouquet with clear notes of ripe fruits and cherries

Taste:

Well balanced dry wine of good structure with supple tannins and a slightly cherries aftertaste.

It's a pleasing wine, to drink in all seasons

Food pairing:

Perfect with appetizer, vegetable soup, red meat, and fresh cheese

Alcohol:

13,5% vol

Storage:

Dry, cool and not under direct sunlight

Serving temperature:

18-22°C

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